SUBMITTAL TO THE BOARD OF SUPERVISORS COUNTY OF RIVERSIDE, STATE OF CALIFORNIA

171



SUBMITTAL DATE: December 9, 2015

FROM: Department of Environmental Health

SUBJECT: Submittal of the Executive Summary of the Annual Detention Facility Inspections [\$0]

RECOMMENDED MOTION: Receive and file the Executive Summary of the Annual Detention Facility Inspections by the Departments of Public Health and Environmental Health.

BACKGROUND: The California Health & Safety Code, Section 101045 requires an annual inspection of the health and sanitary conditions of local detention facilities is conducted under the direction of the Public Health Officer and provided to the Board of Supervisors. Each facility has been issued a copy of their respective report and issues have or will be addressed. The Executive Summary including individual reports have been forwarded to the California Department of Correction and Rehabilitation for their review as well. Overall, the facilities are in compliance with the State regulations. A copy of the Executive Summary is attached.

Susan D. Harrington

SVS:JW

Director, Public Health

Steve Van Stockum

Director, Environmental Health

POLICY/CONSENT

					For Fiscal Year	: 15/16	
SOURCE OF FUNDS: n/a Budget Adjustment: No				ment: No			
NET COUNTY COST	\$ 0	\$ 0	\$	0 \$	0	Consent Li Tolloy Li	
COST	\$ 0	\$ 0	\$	0 \$	0	Consent □ Policy □	
FINANCIAL DATA	Current Fiscal Year:	Next Fiscal Year:	Total Cost:	0	ngoing Cost:	(per Exec. Office)	

C.E.O. RECOMMENDATION:

APPROVE

County Executive Office Signature

MINUTES OF THE BOARD OF SUPERVISORS

Positions Added	Change Order			
A-30	4/5 Vote			
		Prev. Agn. Ref.: 01/27/15 2.22	District: All	Agenda Number:
		,	May.	4 -



Riverside County - Annual Detention Facility Health Inspections

Abridged Environmental, Nutrition and Medical / Mental Health Evaluations

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Background and Action

As mandated by California Health and Safety Code, Section 10145, local detention facilities must be inspected annually by a County Health Officer or local health department (Riverside County Department of Environmental Health). The Department of Environmental Health has determined that the most efficient method is to conduct "team inspections" of each facility. The inspection team includes a Registered Environmental Health Specialist, (REHS), a Public Health Nurse, and a Nutritionist. This annual re-inspection method is consistent with the established inter-departmental written protocol.

Each facility manager has been issued a copy of his / her respective report(s). The executive summary, individual reports and the abridged inspection report have been forwarded to the California Department of Corrections and Rehabilitation, as specified in the California Health and Safety Code, Section 10145, for review. This Executive Summary was prepared by the Riverside County Department of Environmental Health, Office of Industrial Hygiene.

Environmental Evaluation Summary

Overall, only minor structural problems and kitchen deficiencies were found this year. Most these deficiencies are typical of normal wear and tear due to use and age of the structures involved. In addition, some deficiencies directly resulted from inmate tampering or damaging of furnishings and fixtures. A summary of our findings and recommendations for each facility inspected are discussed within the body of this report.

Nutrition Evaluation Summary

For Adult, Court Holding and Temporary Holding Facilities, there were no areas of non-compliance noted.

Juvenile Facilities (all but Indio Juvenile Hall) are out of compliance with respect to regulation 1462 Medical Diets and 1463 Menus that specify a Registered Dietitian (RD) must be involved in ongoing communication regarding providing Medical Diets and reviewing or approving Menus and Menu changes.

We continue our recommendation to clarify the process of how the consulting RD will communicate with Food Service Managers/Supervisors at Adult Type I, II, III facilities and Juvenile Halls to ensure that Therapeutic Diets are provided when ordered and to review/approve menu substitutions per Title 15 requirements. We also continue to recommend that all sites update their policies and procedures to reflect food service practices specific to the site in detail.

For Court Holding Facilities where food is served to inmates, we continue to encourage facilities maintain at least a written statement in their procedure manual that designates how and when food is transported and served to custody's at the court holding facility and who has what responsibility (jail staff vs. court holding facility staff). This is to ensure that trays transferred to a court holding facility from a jail do not end up being held for undesignated periods of time at room temperature. We have

also provided recommendations where indicated to improve the nutritional content of the food provided to a custody if providing a meal is necessary.

Van Horn Juvenile Hall, Corona Court Holding and Hemet Branch Court Holding facilities continue to be inactive.

Medical / Mental Health Evaluation Summary

Overall, Public Health Nurses provided inspection services to 3 Juvenile Halls and 18 adult jails and court holding facilities. Indio Juvenile Hall inspection revealed no deficiencies and two recommendations being made regarding pharmaceutical management and use of physical restraint policies. There are no deficiencies or recommendations for Riverside Juvenile Hall and Southwest Juvenile Hall.

City Jails and Court Holding inspections revealed no deficiencies or recommendations for Banning Justice Center Court Holding, Blythe Court Holding, Blythe Jail, Cathedral City Jail, Hemet Court Holding, Indio Court Holding, Riverside Family Law Court, Riverside Hall of Justice, Smith Correctional and the Southwest Justice Center. Corona City Jail has one recommendation for a log regarding staff training for CPR and suicide prevention. Corona Court holding has three recommendations being made for developing a log to document first aid kit items, to place an AED on site and to develop a log to ensure it is working properly, and to develop a log for training staff on CPR/First Aid and suicide assessment training. Desert Hot Springs has one recommendation regarding the more timely inspection of the first aid kits. Hemet City Jail has two recommendations regarding updating procedures for use of restraints and the sobering cell. Indio Jail had one deficiency regarding charts having illegible signatures. Palm Springs City jail has one recommendation regarding more timely inspections of the first aid kit. Robert Presley Detention Center has one recommendation for peer chart reviews. Southwest County Detention Center has one deficiency regarding illegible signatures.

Abridged Inspection Report 2015

Juvenile Detention Facilities I.

1) Indio Juvenile Hall

Environmental

Deficiencies:

- Ensure laundry is sanitized by sufficiently hot water or by the addition of chemical sanitizer.
- Tile and grout in the shower / bathroom areas are maintained in good repair.
- Provide blood spill kits where needed (units 3, 4 and 5). Ensure all areas have adequate supplies of janitorial sanitizer.
- Watch for signs of insect infestation (i.e., cockroaches in unit 6) and treat accordingly.
- Obtain and maintain a new trash bin and lid for the maintenance area. Ensure the bin enclosure is kept clean.
- Obtain and post current life guard certifications at this facility.
- Ensure any plans for swimming pool repairs are submitted to Environmental Health for approval.
- Ensure snacks are stored off the floor and not comingled with potentially toxic cleaning supplies / materials in staff storage area.
- Repaint and maintain peeling paint on shower room walls in unit 2.
- See separate pool and kitchen reports for site specific details.

Nutrition

Deficiencies:

Area of Non-Compliance: 1463 Menus: This section is not in compliance in 2 areas. Menus, as planned and including changes, are not being approved, reviewed, or evaluated by an RD at least annually because there is no RD on staff.

Observations:

- 1462 Medical Diets: "Medical Statements", FSM summary sheet, and production sheets all have correct corresponding information.
- 1463 Menus: Substitutions and corresponding explanations are reasonable and are clearly indicated on production sheets.

Recommendations:

- 1460 Frequency of Serving: Recommend FSS work with deputies to develop a signature page that indicates the specified youth did receive their special diet at each meal. Discussed the idea of putting a monthly or weekly calendar on the "Meal Transfer Record", which deputies keep in their units. The calendar would include room for at least 3 signatures a day for each scheduled meal service and having one of these pages per youth with a special diet.
- 1462 Medical Diets: There is not an RD on staff. The current method of consulting with other institutions and reviewing the online NCM for meal-to-meal substitutions is a "band aid" method of consultation. Recommend a longer-term plan for RD approval of actual Medical Diets. The expectation is the facility will be able to show documentation that they are in Communication with a Registered Dietitian regarding providing medical diets.

Medical / Mental Health

Recommendations:

Section 1438. Pharmaceutical Management.

Replace the suture removal tray that expired last year.

Section 1358. Use of Physical Restraints

DHS has written a policy for the use of physical restraints but it is not applicable to incarcerated youth. Probation Policy 1358 is currently being followed. DHS should either have a policy discussing what the nurses response should be and when to respond when restraints are being used or at the very least a reference to the probation policy in the policy manual.

2. Riverside Juvenile Hall

Environmental

Deficiencies:

Laundry

Repair leak at 1st washer machine water connection.

Unit 1

Clean urinals and toilets.

Unit 2

- Re-paint cell 2
- See separate kitchen report for site specific details.

Deficiencies: Area of Non Compliance:

1462 Medical Diets: The Diet Manual is supposed to be reviewed and approved by Medical Doctor (MD) and Registered Dietitian (RD) annually; approval was last signed by MD 3/26/14 and RD 4/9/14.

1463 Menus: This section is not in compliance in 2 areas. Menus, as planned and including changes, are not being approved, reviewed, or evaluated by an RD at least annually because there is no RD on staff.

Recommendations:

- 1462 Medical Diets: Recommend the facility require a designation between what is medically necessary vs. what is a food preference or accommodation when ordering diets.
- 1463 Menus: Recommend that old menus and/or production sheets are dated to facilitate confirmation of what menu changes were made on what date.
- 1464 Food Services Plan: Complete revision of Food Service Policies/Procedures to reflect current style of food service (Cook & Serve). Current policies reflect old food service (Cook Chill). Recommend offering in service on food service sanitation practices at least 2 x per year at staff meetings.

Medical / Mental Health

Observations:

- Riverside Juvenile Hall policies and procedure manuals are readily available to medical staff.
- The Medical Staff Nurse Manager and Assistant Nurse Manager, assures staff are trained and adhere to institutional policies. Medical staff provides medical care consistently throughout all shifts.

3. Southwest Juvenile Hall

Environmental

Deficiencies:

- Unit 1: Clean walls around toilet (urine deposits); bleach / sanitize shower stall
- Unit 2: Clean the walls & ceiling in R27; bleach shower walls and bench weekly; clean toilet (black mold) in R35.
- Unit 3: Clean urine deposits in corner of R42.
- Clean / sanitize shower walls in "intake".
- See separate kitchen report for site specific details.

Deficiencies / Areas of Non-Compliance:

• 1462 Medical Diets: Diet manual shall be reviewed / approved by registered dietitian on annual basis. Registered dietitian has not been accessible to do so.

• 1463:Menus

Menus and menu changes have not been reviewed/approved by registered dietitian within the last year. Kitchen manager states RD is available Per Diem but has had difficulties getting a hold of RD.

Recommendations:

• 1462 Medical Diets:

A registered dietitian shall review medical diets for minors that are prescribed by MD. It is recommended that a better procedure be established to ensure minor with special diet is receiving proper medical diet. It is expected that the facility show documentation that they are in communication with a registered dietitian in regards to providing medical diets.

Medical / Mental Health

Deficiencies:

There were no deficiencies found, or recommendations to be made this year.

4. Twin Pines Ranch

Note: Twin Pines Ranch detention facility was <u>permanently closed</u> as of May 13, 2014. The property is now maintained by the Riverside County Economic Development Agency.

5. Van Horn Youth Center

Note: Facility is closed, demolished and in the process of rebuilding. This facility will reopen as YTEC at a future date.

II. Adult Detention Facilities

1. Banning court Holding

Environmental

Deficiencies:

- Provide a working reference thermometer inside refrigerator.
- Provide soap and paper towels at kitchen hand sink service area.
- Identify approved disposal company for sharps containers.

Nutrition

Observations:

No findings. New facility opened 5.04.2015. Transportation deputies pick up sack lunches from Smith Correctional facility at 0715 hours. Lunches are delivered in less than ten minutes to Banning Court Holding and are immediately stored in the refrigerator. Sack lunches were observed to be dated and refrigerated appropriately.

Follow-up on Recommendations from previous inspections:

- 1. 1243 Food Manager: Continue to recommend expanding procedure 510.07 section 1.7.2 to state "it is the responsibility of the jail to ensure the appropriate meal for the appropriate inmate is provided to the food coordinator for transport". Status: Not completed. Continue to recommend expanding procedure as described.
- 2. 1243 Food Manager: 510.02 section 3.5 states lunches will be stored in the refrigerator. Recommend revising procedure to include "Lunches will be stored in the refrigerator immediately upon delivery."

Status: Not completed. Continue to recommend expanding procedure as described.

Medical / Mental Health

Deficiencies:

There were no deficiencies noted during this audit.

2. Blythe Branch Court

Environmental

Deficiencies:

No deficiencies noted.

Recommendations:

1243: Though a food service plan is not applicable for Court Holding facilities, for the sake of continuity and Nutrition services inspectors, a plan that states in writing what the facility will do in an emergency circumstance would be helpful.

Medical / Mental Health

Deficiencies:

No deficiencies noted.

3. Blythe Jail

Environmental

- Tank A: clean shower and remove mold and scaling
- Rec. Area: Clean restroom area flooring, sink and toilets.
- Trash: Replace bin without a lid
- Tank B. Repair missing tiles at shower floors.
- Tank C Laundry/Shower area: clean toilet and repair chipped tiles in shower basin.
- Multipurpose Room: Clean the floor
- Tank F: clean and brush showers to remove the mold, repair the motor on the ceiling vent.
- Clipper Kit: Sanitize kit container routinely, clean hair out of clippers and spray with Barbicide routinely.
- Provide a copy of the Chuckwalla Laundry Service contract & verify sanitization procedure.

Nutrition:

Observations:

General: P&P Manual was up-to-date, w/appropriate signatures. No obvious breaches in regulations. An exceptionally clean facility.

1243 Food Service Plan: Emergency preparedness plan being re-written, to be signed by Ms. Rice and Mr. Hartmann.

1248 Medical Diets: Special Meal Form continues to be used to track therapeutic diets using the "Blythe Jail Diet List", signed by correctional deputies when received.

Recommendations:

1243 Food Service Plan: Consider calculation quantity of canned items needed to be reserved for emergency; i.e.; how many days are they prepared for at all times. The storage room stored canned goods sufficient for 1 week to 2 weeks of supply in case of emergency. In addition,

recommend to have sign-in sheet and "Employee Training Procedure" in binder for future reference.

Medical / Mental Health

There are no deficiencies or recommendations this year.

4. Cathedral City Jail

Environmental

Deficiencies:

- Store mattresses and blankets in a manner that protects them from damage or soilage.
- Sobering cell: repair leak at push flush toilet.
- Booking room: replacing broken floor drain cover.
- Obtain a supply of biohazard bags.

Nutrition

Recommendation:

1243 Food Service Plan: Revise Jail Manual Policy 1-350-365 to reflect what is currently being
done pertaining to meal service in regards to feeding schedule and types of food purchased.
 Or, keep hard copy of Lexipol manual on site which contains more general policy guidelines that
reflect what is actually done.

• Medical / Mental Health

Deficiencies:

No deficiencies were noted.

Recommendations:

No recommendations at this time.

5. Corona City Jail

Environmental

Deficiencies:

- Provide a working thermometer for refrigeration unit
- Provide labels for chemical bottles.

Observations:

· No findings.

Recommendations:

Suggestions for improved nutritional value (1241 Minimum Diet):

- 1. Consider offering 100% juice with 100% vitamin C instead of vitamin-C juice-drink (HiC).
- 2. Consider offering whole grain crackers or 100% whole wheat bread (can be stored in the freezer) instead of saltine crackers.

Vitamin A values of the current meal plan may not meet the RDA minimum requirement. To increase the vitamin A values, consider modifying the current meal plan to include vitamin A-fortified low fat milk (or vitamin A-fortified Non-fat Dry Milk Powder) and baby carrot snack packs

Medical / Mental Health

Observations:

This facility is in compliance with regulations.

Recommendations:

1. Develop log of training for staff of the following: CPR/First Aid and Suicide assessment training.

6. Corona Court Holding

• Environmental

Deficiencies:

- Properly clean and maintain flooring, sinks and toilets at both cells.
- Provide an adequate supply of N95 respirators.

Nutrition

 Since deactivation in July 2012, this facility continues to hold traffic court only and no longer operates as court holding. There are no plans to reactivate at this time.

Medical / Mental Health

Observations:

This facility is in compliance with regulations.

Recommendations:

- 1. Develop monthly log and document first aid kits checks for expired items and to replace
- 2. Place an AED on site and develop monthly log to ensure AED is working properly.
- 3. Develop log of training for staff of the following: CPR/First Aid and Suicide assessment training.

7. Desert Hot Springs City Jail

Environmental

Deficiencies:

- Sobering cell: clean and maintain air vents.
- Properly label all spray bottles containing toxic substances.

Nutrition

Recommendations:

Revise Jail Manual Policy 1-350-365 to reflect what is currently being done pertaining to meal service in regards to feeding schedule and general types of food purchases. Or, provide hard copy of Lexipol manual to be available on site which provides general description for how food service is actually handled.

Medical / Mental Health

Recommendations:

The first aid kit should be inspected more thoroughly to discover expired items. Expired items should be reported to the Zee Co. and replaced in a timely manner.

8. Hemet City Jail

Environmental

Deficiencies:

- Clean heavy build up from floor drain at the Sobering cell.
- Replace all worn mattresses that are no longer easily cleanable (Cell 1-1 and Cell 3-4mattresses need replacement).
- All mattresses and bunks need to be properly clean and sanitized.

- Ensure the facility has proper sanitizers for flooring, bunks and mattresses. Product shall have chlorine or quaternary ammonium residual sanitizer.
- Provide a new escutcheon plate at toilet at cell 1
- Properly seal/re-caulk toilet at cell 3
- Properly seal plumbing pass thru for toilet at cell 4
- Restore proper function to wash basin drain at cell 4
- Repair cove base at toilet area in cell 1 and 3
- Clean ceiling vents at cell 3, 4 and sobering cell
- Clean paint chips on floor in all cells
- Clean baby changing station at restroom.
- Kitchen area: Provide a reference thermometer inside the refrigerator. None available, this is a repeat deficiency.
- Kitchen Area: Provide a functional soap dispenser. None available at time of inspection
- Kitchen area: Clean and maintain all interior of cabinets, stove area, hood area, janitorial room, storage room, and water container storage rack.
- Kitchen area: Discard all expired foods.
- Kitchen area: Separate personal foods from facility related foods.
- Kitchen area: Organize storage are to separate non -food related items, cleaning equipment.
- Kitchen area: Repair faucet at 3 compartment sink.
- Kitchen area: Remove house hold pesticide from facility.
- Eliminate rodents from facility
- Maintain kitchen cabinets unlocked so that them may be routinely inventoried and cleaned.
- Repair mop basin, observed frame to be deteriorating
- Repair cove base at storage room, janitorial room
- Repair wall at three compartment sink are, reseal wall at dry storage and janitorial area.
- Organize chemical storage and insure all individuals conducting cleaning activities are properly train in use of chemicals.

Recommendations:

Continue following current policies and procedures in order to meet Title 15 Guidelines

Medical / Mental Health

Deficiencies:

There are no deficiencies noted

Recommendations:

1056 Use of Sobering Cell

A visual check is completed every thirty minutes and inputted via an electronic key pad near the door. There is also video surveillance in the cell. There however is no mechanism for making comments on the condition of the inmate i.e. sleeping, snoring etc. A recommendation would be to institute a form for documenting the state of consciousness of the inmate.

1058 Use of Restraint Devices

The old policy mentions only that the extremities need to be exercised. The other areas of the standard were not included. Would recommend the revised policy includes all areas of this standard.

9. Hemet Branch Court

Environmental

Deficiencies:

- Cell 2: Clean debris between the wood grates on the bench. Repaint the sink and toilet, observed sealant peeling off
- Cell 3: Clean debris between the wood grates on the bench. Repair the leak at the wall flush
- Cell 4: Clean the ceiling vent
- Provide a Sharps container
- Obtain an approved sanitizer for cleaning of floors, benches and plumbing fixtures.

Nutrition

Comments:

Facility is currently in active. There are no plans to activate facility at this time. No food available for inmates.

Medical / Mental Health

No deficiencies are noted during the audit process.

10. **Indio Jail**

Environmental

Deficiencies:

<u>Intake</u>

Repair leak in the pipe chase.

<u>Janitorial</u>

- Ensure all chemical bottles are labeled, identifying their contents.
- Ensure all infectious waste is securely stored in an approved manner.

Medical Wing

clean mold on shower walls and clean out the shower closet.

North Jail

- Repair the leak at the mop sink and cell 2's plumbing withing pipe chase 1.
- Repair the leak within pipe chase 4/5.
- Clean floor.

Dayroom/Tank 5

Remove the mold on the shower ceiling, using an abrasive brush or pad and follow with a 10% Bleach solution.

Tank 16

- Remove the mold on the shower ceiling and all areas that the mold has migrated to. Use an abrasive brush or pad and follow with a 10% Bleach solution. Increase ventilation to this area if possible with ceiling mounted fans.
- Replace the deteriorated shower curtain.
- Repair or replace the soap dispenser that has a sharp edge.
- Clean the trough, floor drain.

Tank #18

- Clean the interior of (A/B) and (D/E) pipe chases.
- Repair the leak in the Access hallway, pipe chase.

Observations

Many of the worn mattresses have recently been replaced with new ones. The staff has mentioned that the inmates often tear the mattress covers by the first day.

Nutrition

Observations:

1242 Menus: Annual production sheet file for 2 months was on site and available for review at inspection. This was helpful for review of special diets and substitutions.

Recommendations:

- 1241 Minimum Diet: Once again, if all adult menus approved by correctional RD use Cal-15, which has been the case since 2013, recommend revision of menu templates to reflect Cal-15 brand rather than Nutri-Cal so correct nutrition facts are used in calculating menu contents. The FSM for Indio made this change in her templates, but the menu signed by RD that was submitted for nutrient analysis prior to inspection still indicated use of Nutri-Cal.
- 1243 Food Service Plan: Since 2008, inspectors have been encouraging Indio Jail to expand their "Procedure for Transporting Meals" to describe meal service to the Court Holding facility. This should include type of food transported (hot or cold), how they are transported (i.e. on ice, insulated carts, etc.) and when meals are transported (i.e., at end/beginning of tray-line). Since Indio Jail will be rebuilt by 2018, a "memorandum" specific to Indio Jail (not just generic for all jails) would be sufficient until a more permanent "procedure" can be developed to fit the new food service. Currently, there is a deputy designated as the "Food Coordinator" who oversees the process of getting regular and special meals to inmates in Court Holding; this could be mentioned in the memo.
- 1248 Medical Diets: The Food Coordinator creates a daily summary sheet that is posted in the kitchen for tray-line, which shows the unit location where the special meal needs to go. Indio deputy initials Special Meal Form created by Banning FSM when special meals arrive, but there is not a signature by an Indio deputy when special meals are distributed to inmates. Recommend use of a single form that coordinates efforts of Banning kitchen with Indio meal tray distribution. If a single form is not possible due to logistics of using two kitchens, then recommend modifying the Indio Food Coordinator's form to include room for initials by deputies distributing each of the meals/snacks each day.

Medical / Mental Health

Deficiencies:

1205 Health Care Records. Ten charts were randomly audited and 4 of them had illegible signatures or illegible notes. This issue was noted last year as well. The recommendation at that time still stands to purchase a stamp for the signatures. Two of the charts had no booking sheet and 2 did not have documentation that treatment occurred.

11. Indio Larsen Justice Center

•	Environmental	

Deficiencies:

None

Recommendations:

None

Nutrition

Observation:

1240 Frequency of Serving: Lunch already finished by time of inspection. Per jail staff, lunch is transported in insulated holding cart and served in fold-over foam containers with attached lids.

Recommendation:

- 1243 Food Service Plan: The combination of the court operations manual and the jail procedure manual do match in explaining who is responsible for providing lunch to inmates in court holding. However, since 2008, inspectors have been encouraging Indio Jail and/or Indio Court Holding to expand on their "procedures" to describe meal service to court holding inmates (type of food, when food is delivered, etc.) specifically for the Indio court.
- **Medical / Mental Health**

No deficiencies noted

12. Larry D. Smith Correctional Facility

Environmental

Deficiencies:

Housing 1 and 2 (Female)

- Restore hot water, hot water not available at showers or hand washing stations
- Repair electrical box at area by mop sink
- Clean and maintain vents
- Eliminate rodent droppings and consult with pest Control Company for exclusion.

Housing Unit 3 and 4

- Discontinue discharging mop water in an area leading to storm drain, dispose all waste water in an approved manner
- Repair base cove at program room
- Clean flooring, heavy build up was observed.
- Remove sharp edges of plastic expansion joint.
- Properly clean all vents. Heavy dust build up was observed

Housing Unit 5, 6 and 7

- Replace missing ceramic tiles in the shower area.
- Provide an easily cleanable container for shaving equipment
- Replace torn bed sheets

Housing Unit 8 and 9

Clean empty room and vents

Housing Unit 12 and 13

- Label toxics
- Repair leak at janitorial sink.

Housing Unit 14

- Repair leaky toilet
- Clean shower area

Housing Unit 18

- Replace box for clipper storage with a container made of non- absorbent materials.
- Secure drinking water fountain
- Repair leak at hand wash station

Seal ceiling at sleeping area

Laundry

Label all chemical bottles

Supply Warehouse:

Seal holes in south wall

Warehouse 2:

Discontinue storing open bulk bags at this warehouse. Once a package is open it must be transferred to kitchen storage.

Recommendations:

Clean air vents throughout the facility.

Observations:

Many of the worn mattresses have recently been replaced with new ones. Facility has sufficient supply for replacements.

Kitchen area: See separate report for details

- Ensure all cooked foods are hot held at 135°F or greater. Sealed dairy products may be held at 45 ºF or less.
- Repair leak at hand washing station
- Provide a scoop with handle for ice container at employee self-service area
- Clean and maintain floor drains at employee serving area, clean vents throughout facility.
- Eliminate rodent from the facility
- Reseal walls at employee service area.

Nutrition

Deficiencies:

There were no deficiencies noted.

Medical / Mental Health

There are no deficiencies or recommendations being made this year.

13. Palm Springs City Jail

Environmental

Deficiencies:

- Properly clean holding cage after use
- Adequate monitor plumbing fixtures in non-active cells.

Nutrition

There were no deficiencies at this facility.

Medical / Mental Health

Recommendations:

The first aid kit should be inspected quarterly for expired and missing items. Missing and expired items should be reported and replaced in a timely manner. A log should be kept documenting the inspections.

14. **Riverside Superior Courts Family Law Court Holdings Facility**

Environmental

Deficiencies:

- Restore water pressure to faucet at cell 1
- Clean vents at cell 2
- Maintain a supply of biohazard bags.

Nutrition

Observations:

1243 Food Service Plan - Title 15, Sect. 1243, waives requirement for court holding facilities to have a food service plan. An updated policy to provide nutrition to an inmate in the event of disaster posted and signed by Capt. Nordstrom, 25 Mar. 15'. This policy would direct holding facility staff to coordinate with Robert. Presley Detention Center and walk over sack lunches not requiring temperature control to the court holding facility.

Medical / Mental Health			
Deficiencies:			
None			
Recomme	ndations:		
None			
15.	Riverside Hall of Justice		
• Enviro	nmental		
Deficie	encies:		
• Properl	y clean sinks in cells		
• Clean v	ents in cell 322		
• Nutriti	on		
Deficie	encies:		
None			
Recom	nmendations:		
None			
• Medica	l / Mental Health		
Deficie	encies:		
None			
Recom	mendations:		
None			

16. **Robert Presley Detention Center**

Environmental

Deficiencies:

Basement

Safety cells require cleaning of all surfaces.

1st Floor

Dock / Trash compactor area: Provide backflow protection such as a Watts 8A at the faucet

2nd Floor - Side A

Dayroom 2:

- Repair leak at chase between cells 12- 14, 16-18 and 23-25
- Reseal upstairs shower base

3rd Floor - Side A:

Dayroom 1:

- Properly clean flooring and walls in areas between cells throughout day room.
- Repair leaks at chases between cells 12-14, 19-21, and 28-30
- Repair ceiling at shower area by cell 38
- Repair lock at chase between cells 7-9

3rd Floor - Side B:

Dayroom 2:

- Restore water pressure to cell 67
- Repair toilet flush at in cell 80
- Repair leak at chase between cells 58-60
- Clean vents and walls at shower area
- Restore hot water to mop sink

4th Floor - Side A:

Dayroom 1:

- Restore hot water to cell 2
- Repair toilet flush at cell 10
- Repair leak and electrical box at chase between cells 19-21
- Repair shower base by cell 40

4th Floor -Side B:

Dayroom 2:

- Restore water pressure to cells 46 and 47
- Repair leak at chases between cells 52 -53 and 69-71
- Restore water to community sink and properly clean sink.

5th Floor - Side A:

Dayroom 1:

- Reseal ceiling at common area
- Repair leaks at chases between cells 12-14 and 16-18
- Repair ceiling and shower base by cell 8

5th Floor - Side B:

Dayroom 1:

- Restore water pressure to cell 59
- Repair leak at chases between cells 58-60 and 62-64
- Repair leak at toilet in cell 56

Dayroom 2:

- Clean grates to sinks in common areas
- Repair faucet to common area sink
- Repair leak in the chases between cells 74-76 and 78-80
- Repair leak at cell 70

6th Floor - Side A:

Dayroom 1:

- Repair lead at chase between cells12-14
- Restore water pressure to cell 38

6th Floor - Side B:

Dayroom 2:

- Restore hot water to mop sink
- Repair leak at chase between cells 74-76

7th Floor:

- Clean vents at isolation cell 4 and non-isolation cell 9
- Clean heavy buildup at male cell 4

Observations:

As a general statement. The vents throughout facility require cleaning. It is advised that a cleaning schedule is created.

The staff has mentioned that the inmates often tear the mattress covers by the first day and that it is a continuous problem.

Another continuous problem is the blocking of vents in the cells. This produces an imbalance in the HVAC system, making some areas to hot and others too cold.

Main Kitchen area: See separate report for details

- Reorganize food storage in refrigeration units to prevent cross contamination.
- Reorganize cooking equipment so that they are all under the kitchen exhaust hood.
- Repair coving in the Dairy & Produce walk-in coolers, using approved materials.
- Eliminate gap behind floor mounted oven and wall.
- Repair leak at faucet of 3 compartment sink.

Staff Cafeteria:

- Store potentially hazardous foods at the proper temperature (below 41 F for cold food holding / above 135 F for hot food holding). Potentially hazardous food in buffet was being held at 51 F.
- Replace the damaged cupboard door handles that are taped.
- Replace the deteriorate sheet vinyl floor in the service area. Use approved materials.
- Raise all drain lines 1" above the floor sink.
- Clean Ice shoot of ice dispenser, floor under the cupboards, remove the duct tape on the door handles and clean around the floor drains.

Nutrition

Observations:

All substitutions in compliance with Title 15 guidelines, minimum food group offerings are exceeded on many days.

No approval or review signatures missing for either medical or regular menus.

- *1240, block #1. Though meal times are specific, in actuality, each meal time ends when the whole inmate population is cycled through.
- * 1241, block # 4. New industrial milk coolers recently installed.
- *1248, block #1. Of 928 current inmates, 180 on medical diets.

Medical / Mental Health

Deficiencies:

There are no deficiencies noted

Recommendations:

Peer review (Quarterly)

17. Southwest County Detention Center

Environmental

Deficiencies:

Housing Unit B

- Evaluate and repair main waste drain pipe at chase between cell 1 and 2
- Repair leaking pipe at chase between cell 5 and 6
- Clean vents at cell 7

Housing Unit C Dayroom #2

Provide missing electrical plate at chase between cells 39and40. Repair leak from chase over this chase.

Housing Unit D Dayroom #3

- Repair leaking in pipe chase between cells 26 & 27.
- Repair leaking toilet at cell 27.
- Repair leak at chase between cell 46 and 47. Possible leak at water lines above. Inspect second floor chase directly over and repair as needed.
- Reseal shower bases and repair and reseal walls in this area

Housing Unit E Dayroom #2

Properly seal shower bases.

Housing Unit F Dayroom #3

Repair cold water faucet at main wash station in Dayroom.

Housing Unit G Dayroom #1

Repair leaking in pipe chase next to cell 23 and next to cell 56.

Housing Unit E Dayroom #4

- Repair leaking in pipe chase between cells 82 & 84.
- Repair low cold water pressure in cell 85.
- Repair leaking sink in cell 84.

Medical Waste

Medical Exam Rooms Biohazard Storage **Infirmary** No violations observed Medical Waste Storage area storage **Medical Waste Management Plan** Ensure plan is available on site.

Findings/Observations

The most common observation for this year's inspection is leaking in pipe-chases. Many of the pipe-chases in the facility contain high amounts of rust. It is not known if this is the result of the age of the plumping, hard water, or years of leaking issues.

Some of the floors at the Dayrooms need a deeper cleaning. It was observed that deterioration of seals at the shower bases is taking place. Possible mold growth was observed in several shower areas.

Ensure that information on who conducts the maintenance for the isolation rooms is available. Not able to locate information during inspection.

Replace mattresses with no plastic covers or rips in them. There were several ripped mattresses in the jail and in the back up storage mattresses.

One of the chases had its history of maintenance documented on a log sheet. It may be a beneficial to have log sheets in each of the pipe chases.

Food Facilities: See separate report for details

Main Kitchen: Scoop storage, open bulk foods storage, grease bin replacement, cleaning of floors, plumbing at 3 compartment and air gaps, reseal of floor at dry storage **Employee Kitchen:** No violations noted.

Deficiencies:

No irregularities noted.

Medical / Mental Health

Deficiencies:

1205 Health Care Records. Ten charts were randomly audited and 6 of them had illegible signatures. This issue was noted last year as well. The recommendation at that time still stands to purchase a stamp for the signatures and to stress that staff write legibly while waiting for the stamp to be delivered.

19. **Southwest County Municipal Court Holding**

Environmental

Deficiencies:

No deficiencies were observed.

Nutrition

Deficiencies:

None noted.

Observation:

1243 Food Service Plan:

SW Justice Center is classified as a Court holding Facility, and per State regulation in regards to Section 1243, a Food Service Plan is not applicable, however, contingency arrangements to get emergency foodstuffs to inmates from either the nearby SW Detention Center kitchen or the use of stockpiled MRE rations is in place. In the unlikely event of an inmate that would require a specialty meal, i.e. diabetic, the inmates' booking number would be provided to the kitchen to assure the correct diabetic meal and/or snack be prepared and delivered to the correct inmate. All other emergency meals/snacks will require no cooling/heating, i.e. peanut butter/jelly sandwiches.

Medical / Mental Health Deficiencies:

There are no deficiencies noted.

Inspection Team Coordinators:

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